



starters

mince & tatties.....£5 aged beef mince, crispy potatoes, yoghurt	crab beignet.....£6 brown crab curry stuffed puff pastry, white crab meat	korean haggis.....£6.5 duck hearts, duck liver, bulgar wheat, gochujang, gem lettuce
burrata (V).....£7.5 green chilli, lime, coriander	squid & samphire pakora.....£8 onion, squid, samphire	mutton roll.....£9.5 smoked whole mutton, panko bread crumbs, anchovy & lemon sauce
octopus.....£10 coconut dhal, chipotle, black vinegar	green curry spiced mussels...£11 white wine, green curry sauce, paratha	

mains from the grill, smoker & tandoor

smoked pork rib.....£12 xo & honey glaze	grilled fish.....£18 green curry sauce, dill, burnt lime
grilled beef skewers.....£15 soy, sesame, kimchi paste, yoghurt	hariyali cod.....£17 spinach, coriander, fenugreek, chilli, ginger
tandoori chicken.....£18 red curry sauce, yoghurt, spring onion, zaatar	mushroom kottu (V).....£12 chopped paratha, black vinegar, cabbage, crispy egg
smoked beef rib.....£18.5 black pepper curry, peshwari dust	

robata grilled steaks

all butchered in house from 65 day aged Hereford beef
served with our house steak sauce
while stocks last

300g rump.....£12
300g rib eye.....£19
300g sirloin.....£19

weekly special in a glass...

Ruiz Jiminez, Tempranillo Blanco, Rioja, Spain 2016

Enticing floral notes on the nose, crunchy green apple & dried mango lead into a crisp, clean palate with cracking hints of green pears and a touch of smoke

£8 (125ml)

sides & extras

paratha (V)£1.5 layered flatbread	jersey royals.....£5.5 bone marrow butter
fries.....£3 curry dip	potato (V).....£4.5 crushed new potato, crispy fried potato, spice, yoghurt, tamarind
green beans£5 spicy peanut butter sambal	black quinoa (V).....£5.5 beetroot, pickles, tamarind, herbs, garam masala

PLEASE MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE

an optional 12.5% service charge will be added to your bill
which is shared amongst all staff



sparkling

125ml bottle

Bianca Vigna Prosecco DOC, Veneto, Italy NV.....	£8£35
Lallier Grand Cru Grande Reserve Brut, Champagne France NV.....	£10£55

beer & cider

temper lager 4.7%.....	£5.50
Kapow! pale ale 4.5%.....	£5.50
Redchurch Shoreditch blonde 4.5%.....	£5.95
Redchurch Bethnal pale ale 5.5%.....	£5.95
Cornish Orchards apple cider 5%.....	£5.50

weekly special on the rocks...

Wall Banger £9.5

Fino sherry, ginseng, bianco vermouth, maple, hard cider

A dry, crisp & refreshing aperitif.

The perfect afternoon quaffable quencher!

cocktails

Mr Faulty.....	£10
basil, rum, lime	
New Delhi Sour.....	£12
bourbon, red wine, cardamom, lemon, egg white	
Shrubbery Maze.....	£10
tequila, mezcal, Aperol, pineapple, lime	
The Quencher.....	£12
pisco, cucumber, mint, Fernet	
Bakewell Tart.....	£10
Amaretto, rum, cream, maraschino, biscuit	

Cheapside date.....	£12
rose infused gin, Campari, lemon, grapefruit	
Don Colada.....	£12.50
rum, Dangerous Don mezcal, coconut cream, pineapple, lime	
Glasgow Kiss.....	£10
gin, Buckfast, vermouth, triple sec	
Chamomile the f**k down.....	£12
vodka, chamomile, King's Ginger, lemon	

soft drinks

temper shandy 0%.....	£4.50	Barr's Irn Bru.....	£2.80
Earl Grey & raspberry cooler	£4.50	Italian cream soda.....	£4.50
apple & grapefruit spritz.....	£4.50	Madagascan cola.....	£2.80



we use filtered still and sparkling water at £1 per guest with half of all proceeds going to the one foundation charity... drink up!

UK Registered Charity No 118850